

**NEW FULL-LINE
TILT SKILLETTS
AND
STEAM JACKETED
KETTLES**

AccuTemp



**You Say You
Want an Evolution?**

The Energy Efficient & Economical Evolution™



ISSUE 3



A Message from the President

Scott Swogger, President & CEO

Complete Steam line



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AccuTemp... Expanding and Evolving!

Over the past 15 years, our customers and many specifiers have asked us for more AccuTemp-quality equipment, including more steam and batch-production hardware. In answer, we are very pleased to announce the introduction of AccuTemp Steam Jacketed Kettles and AccuTemp Tilt Skillets. Our new kettle and tilt skillet lines are rock-solid, proven designs, loaded with performance enhancing features and available in models and sizes perfect for any operator need or new project requirement.

NEW AccuTemp-Quality Steam Kettle Line

Our new kettle line is 100% self-contained, and includes both gas and electric heated table top models, with either pull handle or manual crank-tilt, in 6- to 20 gallon capacities. Our floor models are available in both full- and 2/3-jacketed configurations, with pedestal or tri-leg mounted stationary models, in 20- to 100-gallon capacities. We offer electric-heated manual-tilt floor models with 20- to 100-gallon capacity and our gas-heated models range from 20- to 60-gallon capacity. We even have low-rim-height full jacketed models.

NEW AccuTemp-Quality Tilt Skillet Line

All stationary floor-model kettles come standard with a big 2-inch diameter tangent draw-off valve. Most 20- to 40-gallon models come standard with 316 stainless steel liners; and spring-assisted covers are standard on 60- to 100-gallon stationary kettles. All AccuTemp-quality kettles are available with a full complement of time, energy and labor-saving options and accessories.

Our tilt skillet line is also extensive, with both 12- and 16-gallon electric tabletop models, plus a 16-gallon gas-heated model. Both 16-gallon models have round easy-stir pan bodies and pull-handle tilt. Your floor model skillet

options are even more plentiful, with gas and electric models with either 30- or 40-gallon pan capacity, in a choice of: true open leg manual tilt; space-saving modular hand-crank; or electric-tilt models; plus full cabinet mounted models, with a smooth-action hydraulic tilt.

All floor model skillets come with a heavy duty spring-assisted cover, with 4-inch diameter condensate vent and a pouring lip strainer. AccuTemp-quality Tilt Skillets are also available with a full complement of time, energy and labor-saving options and accessories.

Now you can shop and specify a complete AccuTemp steam line that includes: our connectionless or connected steamers (all boilerless), countertop and floor model self-contained kettles; tilt skillets for batch production; and Accu-Steam™ Griddles to deliver the best in cook-to-order service.

Evolution Steamers Continue to Evolve!

Continuous product improvement is more than a catch-phrase at AccuTemp. We are pleased to announce the introduction of PowerPlate™ technology to our line of award-winning Evolution™ boilerless steamers. Our gas and electric-heated Evolution steamers cook fast, while using less energy and less water, in an ENERGY STAR® qualified unit. But some operators want even faster cook times and higher production.

AccuTemp PowerPlate technology has been designed, tested and tuned to match compartment steam flow to the operator's need for batch, a la carte or maximum speed-cooking, while meeting minimum ENERGY STAR® performance criteria. It has two graduated ports, plus unrestricted steam entry when the plate is removed. An owner or manager can change the steam flow, cooking speed and water usage by simply rotating or removing the PowerPlate at the back of the cooking compartment. It is a simple, elegant design solution that matches steamer performance to our customer's production needs; and another example of: AccuTemp Setting the standard for others to follow.

We are very proud of these great new and improved products. Each-and-every model is backed by AccuTemp's Lifetime Service and Support Guarantee.

AccuTemp Adds Steam Kettle & Tilt Skillet Lines

AccuTemp's Steam Kettle Line is self-contained, and includes: gas and electric table top models, with either pull handle or manual crank-tilt option, in 6- to 20 gallon capacities. Floor-mounted models are available in both full- and 2/3-jacketed configurations, with pedestal or tri-leg mounted stationary models, in 20- to 100-gallon capacities. Electric-heated manual-tilt floor models are available with 20- to 100-gallon capacity and gas-heated models in 20- to 60-gallon sizes. Low-rim-height full jacketed models are also being offered.

All stationary floor-model kettles come standard with big 2-inch diameter tangent draw-off valves. Most 20- to 40-gallon models come standard with 316 stainless steel liners; and spring-assisted covers come standard on larger 60- to 100-gallon stationary kettles. All AccuTemp kettles are available with a full complement of time, energy and labor-saving options and accessories.

- *Most models available in Electric, Natural Gas or Propane.*
- *Most models available to be countertop, stand mounted or securely fastened to the floor.*
- *Optional Type 316 Stainless Steel for high acid cooking available.*
- *c-USA-us and NSF Certified.*

AccuTemp's Tilt Skillet Line is also extensive, with both 12- and 16-gallon electric tabletop models and a 16-gallon gas-heated model. Both 16-gallon models have round pan bodies and pull-handle tilt. Floor model skillets are even more plentiful, with gas and electric models offered with 30- or 40-gallon pan capacity, in a choice of: true open leg manual tilt; space-saving modular hand-crank and electric-tilt models; plus full cabinet mounted models with hydraulic tilt.

All floor model skillets come with a heavy duty spring-assisted cover, with 4-inch diameter condensate vent and pouring lip strainer. AccuTemp Tilt Skillets are also available with a full complement of time, energy and labor-saving options and accessories.

For more information or download specification sheets visit accutemp.net. ■



ACGLT 40 Gallon Natural Gas Kettle above shown with optional cover & 2" Tangent draw off valve.



ACES 40 Gallon Electric Tilt Skillet with Electric Tilt above shown

You Say You Want An Evolution?

AccuTemp started the no-hassle steamer revolution with our Steam'N'Hold™ connectionless steamer. With over 30,000 sold, the food service marketplace has embraced Steam'N'Hold™ technology. However, some customers have asked for the convenience of a connected boilerless steamer that is easy to operate, fast, and still energy and water efficient like connectionless steamers. AccuTemp has the answer; the Evolution™ boilerless connected steamer! The Evolution™ delivers convenience, faster cook times, menu versatility, improved food quality, more even pan-to-pan temperatures, and trouble-free operation.

The Evolution™ line of 6-pan steamers features a simple-to-connect water and drain line. Unlike other connected steamers, the Evolution™ doesn't require water filters. In addition, it has NO water quality exclusions in its warranty. The Evolution's boilerless design includes a cast heater that isn't exposed to water which translates to no de-liming, no expensive boiler blowdowns or repairs, and less down time.

Looking for SPEED? The Evolution™ features our exclusive, patent-pending Steam Vector Technology (SVT), which creates a natural forced convection that uses no motors, pumps or fans, delivering the most even pan-to-pan temperatures and fastest cook times, all with no moving parts!

Simple-to-operate digital controls means fewer parts overall, less maintenance and less downtime. This steamer is designed specifically for high volume kitchens that are tough on equipment. Whatever your cooks can dish out, the Evolution™ can take it!

You get all of this along with the most water efficient connected steamer on the market. The Evolution™ uses only 4 to 8 gallons of water each day. That can save up to 200 gallons of water per day when compared to standard connected steamers! Not only does this save on water costs, but also save sewage costs, since all that water won't be going down a drain. Think of how much energy you'll save by not having to heat all that extra water.

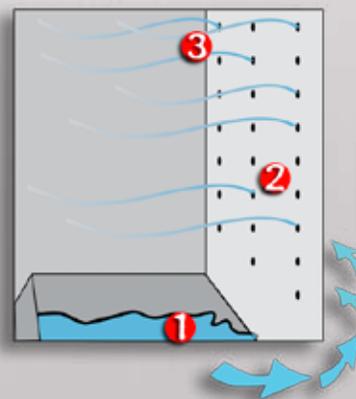
- Available in Natural Gas, Propane or Electric
- Low water consumption
- NO WATER QUALITY EXCLUSIONS in warranty
- No water filtration or treatment required
- Steam Vector Technology creates convection with no moving parts
- UL listed as a holding cabinet
- Reliable, easy-to-operate digital controls
- Cook times faster than ANY electric boilerless steamer!
- Lower operating costs

Models Available:

- 6-pan Countertop
- 6-pan Stand-mounted
- 12-pan Dual cavity, Stand-mounted



WHAT IS STEAM VECTOR TECHNOLOGY?



1 Water is heated in the stainless steel cavity. This creates steam vapor and pressure that is trapped under the Steam Collector Cover.

2 The steam vapor is then forced up the side wall of the steamer to the Steam Distributor Plate.

3 The Steam Distributor Plate creates steam jets at each pan level.

Models Available in 6-pan Countertop, 6-pan Stand-mounted & 12-pan Stand-mounted

You asked for a **Faster Boilerless Steamer**
We Listened!

Only the Evolution™ BoilerFree Steamer featuring PowerPlate™ technology lets you select from

3
Different
Cook Modes!

Evolution™ BoilerFree steamer is available in Natural Gas and Electric, Connected or Connectionless.

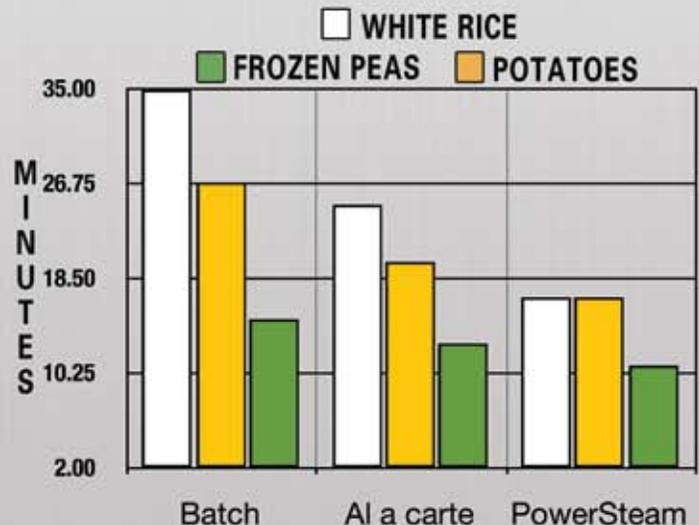


HOW FAST???

PowerPlate™ Technology provides 3 distinct cook modes.

1. **Batch Mode** - Excellent for Batch cooking. Maximum Water & Energy Efficiency.
2. **Al a carte** - Still less than 1 gallon of water per hour & energy efficient with faster cook times.
3. **PowerSteam™** - The fastest boilerless cook times.

YOU DECIDE!!!



WHITE RICE = 2 - 2 1/2" FULL SIZE PANS
 PEAS & POTATOES = 6 - 2 1/2" FULL SIZE PANS

COMPETITOR'S BOILERLESS STEAMER



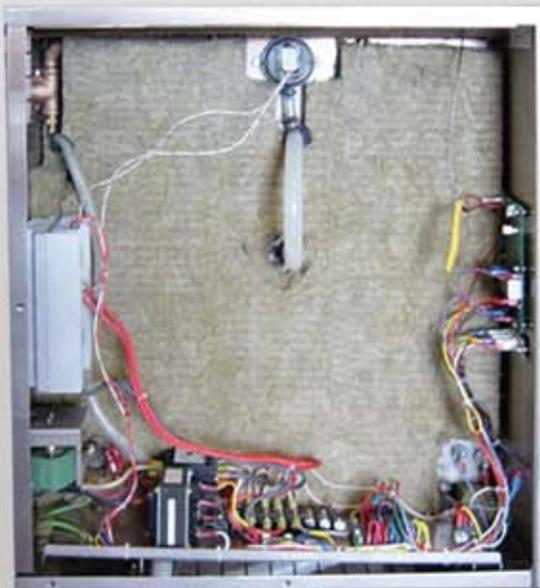
**COMPETITORS USE
 MOVING PARTS
 TO CREATE CONVECTION**

**FEWER
 PARTS!**

**FEWER
 PROBLEMS!**

ACCUTEMP'S EVOLUTION STEAMER

AVAILABLE CONNECTED OR CONNECTIONLESS



**EVOLUTION USES
 STEAM VECTOR TECHNOLOGY
 WITH NO MOVING PARTS
 FOR CONVECTION COOKING
 WITH NO HEADACHES!**



STOP SENDING YOUR PROFITS

**DOWN THE
DRAIN!**

Less Water = Less Energy, Less Maintenance & Less Downtime



How much of your Profits are going Down the Drain?

*PER YEAR	Boiler Based Steamer	Boilerless Steamer	Steam'N'Hold™ or Evolution™
<i>Water Cost</i>	\$651	\$365	\$16
<i>Sewage</i>	\$724	\$405	\$12
<i>Electricity</i>	\$3,909	\$2,606	\$1694
<i>De-liming Chemicals</i>	\$300	\$300	NONE
<i>Water Filters</i>	\$250	\$250	NONE
Total Cost to Operate	\$5,834	\$3,926	\$1,722
Switch to BOILERFREE and SAVE!	\$4,112	\$2,204	

**OVER 5 YRS YOU WOULD PROFIT AN ADDITIONAL
\$20,560 BY SWITCHING FROM A BOILERBASED
STEAMER TO THE EVOLUTION™ STEAMER!**

*Based on industry averages

The Original Connectionless Steamer That Started the REVOLUTION!

In 1993 AccuTemp introduced the **Steam'N'Hold™** connectionless steamer to the market. It was the first connectionless steamer available in the **Food Service Equipment** category, and it revolutionized the way people thought about steam cooking. The Steam'N'Hold™ still offers features like:

- No Water Line
- No Drain Line
- No De-Liming
- No Water Treatment
- Patented Low Temp Cooking
- Cooks & Holds
- No Maintenance
- No Hood Vent
- No Boiler

**THIS IS THE
NO PROBLEM STEAMER!**



**The Perfect Size
Steamer for Your
Prepared Foods
Dept., Nursing Home,
Restaurant, School
or Hotel!**

AccuTemp has continued to expand the Steam'N'Hold™ line by adding a 3-pan capacity Steam'N'Hold™ to the mix. It has all of the revolutionary features of the original Steam'N'Hold™ with a more compact design. No matter the size of your kitchen or the number of people you need to feed, AccuTemp has the perfect Steam'N'Hold™ steamer to fit your needs!

Not only has AccuTemp expanded the available sizes of the Steam'N'Hold™, it has also increased the power output options as well. AccuTemp brings you more **ENERGY STAR®** qualified steamers than all other manufacturers combined. For batch cooking applications, one of our 6kW or 8kW Steam'N'Hold™ would be the perfect choice. Need more speed? Check out the 10kW Steam'N'Hold™, which gives you the most power available while still retaining a 30 amp breaker. We also have a 6-pan Steam'N'Hold™ with 17kW of pure cooking power! Our 6-pan 17kW steamer is the fastest 6-pan connectionless steamer on the market!

The Steam'N'Hold™ steamer is the only steamer available that can actually lower the temperature of steam. Utilizing our patented vacuum cooking system, the Steam'N'Hold™ can actually lower the temperature of steam as low as 150°F. This lower temperature cooking provides better yield from meat products, better color and nutrient retention from vegetables, and the ability to re-therm temperature-sensitive items at a lower temperature. Fast Cook mode and our patented Low Temperature mode allow you more cooking versatility than any other steamer on the market!

Check out the list on the right side of this page to see just a sample of some menu items that can be cooked and held in the Steam'N'Hold™ steamer. Our web site is full of recipe ideas for use with your Steam'N'Hold™.

It's easy to see why **thousands of customers** worldwide, including **dozens of the top national chains** have chosen the Steam'N'Hold™ as their steamer of choice. **Power, versatility, efficiency, and ease of use.** Why settle for less when you can have the original Steam'N'Hold™ steamer?



Faster cook times, higher quality, better food color and nutrient content can all be yours with an AccuTemp Steam'N'Hold™ steamer!



Get Cooking with AccuTemp!



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*When you have questions, you want answers quickly! From steaming up some shrimp or vegetables, grilling a rainbow trout fillet or pan frying walleye, AccuTemp's Corporate Chefs have you covered! Chef's John and Kenny have put together a steamer recipe book to aid you in cooking with your steamer. They stand ready to answer any questions you may have in reference to cooking with your AccuTemp equipment. Check out our website at www.accutemp.net to download a recipe book or check out the **Recipe of the Month!** Chef's John and Kenny are always available to answer your phone calls with quick answers to your cooking questions. How dedicated are they to helping AccuTemp's customers get the most out of their equipment? Call Chef John or Kenny on their cell phones to find out! No other kitchen equipment manufacturer publishes the cell phone numbers of their Corporate Chefs..... **Wonder why?***



VEGETABLES

Corn, Green Beans, Broccoli, Cauliflower, Baked Potatoes, Sweet Potatoes; and more!



RE-THERM

Soups, Sauces, Tray Pack Meals, Prepared Food Items, Sous-Vide, Eggs, and more!



MEAT

Hot Dogs, Hamburgers, Pot Roast, Prime Rib, Eggs, Chicken, Turkey, Ham, Veal, Lamb, and more!



PASTA & RICE

Fettuccine, Spaghetti, Macaroni, Egg Noodles, White Rice, Spanish Rice, Rice Pilaf, and more!



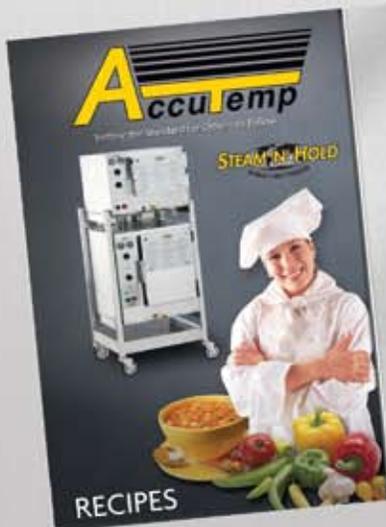
SEAFOOD

Clams, Crab Legs, Lobster, Shrimp, Fish, Scallops, Whole Crab, and more!



DESSERTS

Cakes, Cheesecake, Puddings, Jello, Crème Brûlée, Corn Bread, Brownies, and more!



Download our Recipe Book at accutemp.net/chef_main or Give us a call **800 210-5907**

Pumpkin Apple Cheesecake

2-1/2 Lbs cream cheese (room temp)
 1-3/4 cup sugar
 2 Tbls. flour
 1/4 cup cream or half and half
 5 large eggs
 2 egg yolks
 2 cups pumpkin pie mix

2 16 oz. cans apple pie filling, chop til you have smaller pieces of apple
 1/3 cup melted butter
 1 package soft raisin cookies (about 10 to package)
 2 tsp. pumpkin pie or apple pie spice

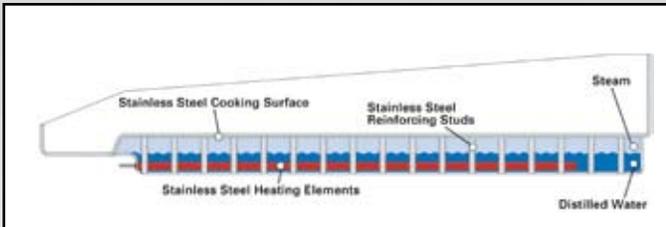
In a food processor, grind the cookies until they are fine.

Add melted butter and press into a #10 coated spring form pan.

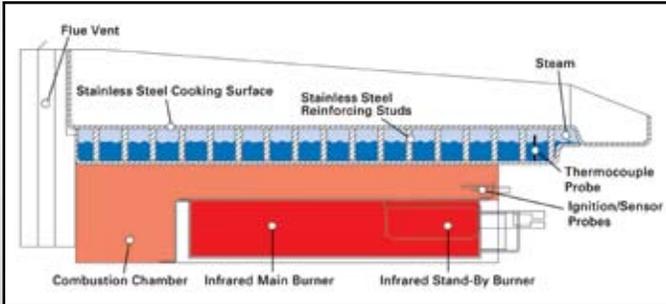
Preheat the Steam'N'Hold to 212° in Fast Cook mode. Cream together cream cheese, sugar, and flour until smooth. Add eggs one at a time and mix after each. Add egg yolks and mix again. Add pumpkin and one can of the apple pie mix and fold in. Add spice mix and stir. Pour the mix in a spring form pan. Place in the pre-heated steamer in a perforated pan and cook for 1 hour and 15 minutes or until completely set. It will not crack. Take out of steamer and let cool before taking out of pan (preferably in the cooler for a few hours.) Top with the remaining pie filling and sprinkle a little spice over the top.

Unmatched Speed, Efficiency & Durability!

In 1999 AccuTemp introduced the Accu-Steam™ griddle, with its unique steam chamber design. This steam chamber is partially filled with filtered water and vacuum sealed at the factory. There is no boiler and the chamber never requires refilling, de-liming or maintenance. There is no water or drain line and no plumbing is needed.



Electric Griddle Cutaway



Natural Gas/Propane Griddle Cutaway

Steam, by nature, is attracted to anything colder than itself. So, when a cold or frozen product is placed on the griddle surface, the steam is attracted to that portion of the griddle, causing near-instant surface temperature recovery regardless of food load. The steam heat also provides a surface that boasts the smallest surface temperature variance in the industry—only +/- 3 degrees anywhere on the griddle surface! No cold spots here!



Competitors' Heat Distribution



Accu-Steam™ Heat Distribution

vary as much as +/- 35 degrees. They are no match for the stainless steel construction and energy efficient infrared burners or low density heating element of the Accu-Steam™ griddle.

Even surface temperatures plus near-instant recovery equals more consistent product and decreased or stabilized ticket times during peak business periods. Standard griddles have a carbon steel plate that is the basis for cooking. Some are covered with a chromium finish, but it is still a carbon steel plate. The busier your kitchen gets, the more product you load onto the griddle's surface. The more product you cook, the slower your griddle becomes. Ticket times start running longer, servers start yelling at cooks, your cooks find ways to get product out faster. Sound familiar? Long ticket times, short cuts, lower quality, no consistency, unhappy employees, all of this because of an inefficient, under-performing, hard-to-clean griddle. So, how much does that griddle really cost?

Put the benefits of an Accu-Steam™ Griddle to work in YOUR kitchen!

- **Even Surface Temperature**
- **Near Instant Recovery**
- **Space Saving Design**
- **No Maintenance**
- **Edge-to-Edge Cooking Capability**
- **Energy Efficient**
- **Easy to Clean**



Competitors' carbon steel griddles, with outdated carbon steel plates and inefficient burners or heaters, can

Setting the Standard for Others to Follow

The Accu-Ste™ griddle will provide consistency in your kitchen. If a burger takes 2 minutes per side to cook, it will still take 2 minutes per side to cook whether you're cooking 2 or 102. Regardless of load or product, your Accu-Ste™ will be there for you when you need it the most.

Even surface temperature means your cooks can place product anywhere on the griddle's surface without worrying about hitting a hot spot or landing on a cold spot. There are no cold spots on the Accu-Ste™ griddle! The instant recovery means no extended cook times when a rush hits. That means faster ticket times, more table turns, a higher quality, more consistent product, happier customers and employees, and more money in the bank on a daily basis for your business!

No matter the size of your kitchen, there is an Accu-Ste™ griddle to fit your application.



Countertop Accu-Ste™ Griddle—Available in natural gas, propane or electric, cooking depths of 24 or 29 inches, and widths of 24, 36 and 48 inches. The Accu-Ste™ countertop griddle can sit on a work table or a refrigerated chef's base



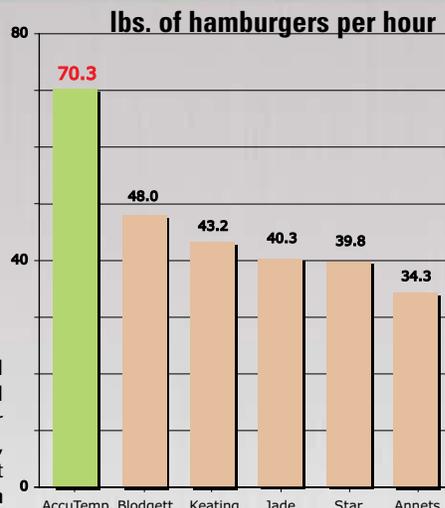
Stand-Mounted Accu-Ste™ Griddle—Available in natural gas, propane or electric, cooking depths of 24 or 29 inches, and widths of 24, 36 and 48 inches. The Accu-Ste™ stand-mounted griddle features heavy duty locking casters, and can also be designed to accommodate two 24 inch griddles or a 24 inch and a 36 inch griddle.



Electric Accu-Ste™ Drop-In—Doing some show cooking? Looking for a nice clean design? The Accu-Ste™ drop-in griddle could be the perfect solution! Drop this griddle into a stainless steel work table, countertop, or many other applications. Available in 36 and 48 inch widths, and a 24 inch depth.

With its all stainless steel cooking surface you don't need to baby the Accu-Ste™ cooking surface as you would a chromium finish griddle! You need no special brushes, bricks, screens, chemicals or powders to clean with, and you won't need any special utensils to cook with either! With the Accu-Ste™ stainless steel cooking surface, clean up is a breeze. The photos to the right show you just how quick and easy it really is.

The HIGHEST Production Griddle Available



Cleaning Your Accu-Ste™ Griddle

Simply scrape the larger debris from the griddles surface.



Hit the surface with ice or water (we recommend it!) and clean using a long-handled pad holder and a non-metallic scratch pad like the green one in your dish area!



Cover the surface with more water or ice and squeegee off the surface.



In less than 5 minutes, the Accu-Ste™ 4 foot griddle goes from dirty. . . to clean. That's fast! And with its near-instant recovery, as soon as you're done cleaning, you're ready to immediately start cooking again!



Heavy duty, all stainless steel construction provides rock-solid durability and easy clean up.



7-7-7 Lifetime Service & Support

AccuTemp stands behind all of its products with a unique **"Lifetime Service & Support Guarantee"** for the life of the product. The

technical service staff is ready to meet your needs and provide quick and knowledgeable answers to your questions seven days a week from 7am to 7pm (EST).

We have service techs with over 50 years of combined technical service experience. Our staff is waiting to answer your questions and address any concerns you might have with your AccuTemp equipment.

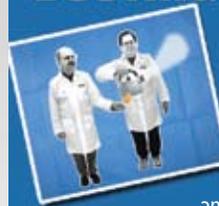
We have a certified chef who is available to answer your cooking questions (see page 9), and an installation and operation DVD to help you train your staff so you get the most out of your AccuTemp equipment (to get yours, simply call us at **(800) 210-5907** and request a copy).

No matter what the needs of your kitchen, AccuTemp has the equipment, support, and experience to meet those needs, and exceed your expectations.

At AccuTemp, we truly are "setting the standard for others to follow!"



BUSTING PARADIGMS

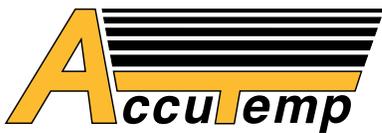


There are many myths in the food service industry, and every day we disprove many of them! There IS a solution for your kitchen application, and it's an **Accu-Steam™ Griddle** and/or a **Steam'N'Hold™ Steamer**.

You can get a free copy of our **Product Introduction DVD** and see for yourself. Hosted by **Robert Lee**, the narrator for the Discovery Channel's popular **Myth-Busters** series, this informative, yet entertaining DVD will show you why AccuTemp is the perfect solution for any kitchen application. Get yours by calling us at **(800) 210-5907** or emailing info@accutemp.net.

AccuTemp Technical Service Hotline: (800) 480-0415 • (260) 469-3040

MP6050-1109



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